Tolaini PERLUI Ca<u>bernet Franc T</u>oscana IGT

THE FACTS

COUNTRY: Italy REGION: Tuscany

APPELLATION: Toscana IGT

THE STORY

Pier Luigi Tolaini, a native of Tuscany, immigrated to Canada in 1956. He planned to work for a few years, make some money, then go back home, buy a farm, marry his high school sweetheart and make some good wine. It took Pier Luigi 45 years before he

returned with a clear vision of the high quality wine he wanted to make: one of Italy's best, no less. In 1998 he returned to his native land and purchased some of the best land in the region of Chianti Classico in the noted commune of Castelnuovo Berardenga.

PHILOSOPHY: A true marriage of tradition and modern technology. The belief in the "best fruit produces the best wine" is the fundamental principal of the Tolaini estate. Tolaini continues to cultivate the maximum expression of Chianti Classico terroir while farming organically and sustainably.

THE ADJECTIVES

AROMAS / FLAVORS: Red tomatoes, green pepper, melted chocolate

MOUTHFEEL: Ripe fruit on the palate and a fresh, long backbone.



